

## CLAIMS

1. (original) A soybean meal having a statistically significant reduction in isoflavone content compared to a meal prepared without extracting any germ fraction.
2. (original) The soybean meal of claim 1, wherein the mass percent isoflavone content of the soybean meal is 2-30 percent lower than that of the meal prepared without extracting any germ fraction.
3. (original) A crude soybean oil having a sterol content 2-30 percent lower than oil prepared without extracting any germ fraction.
4. (original) A soy germ concentrate having a sterol content of from about 1.6 to 3.0 weight percent.
5. (original) The soy germ concentrate of claim 4 wherein the sterol content is from about 1.8 to 2.5 weight percent.
6. (original) The soy germ concentrate of claim 4 having an isoflavone content of from about 2.4 to 3.0.
7. (original) A soy germ concentrate having an isoflavone content of from about 2.4 to 3.0.
8. (original) The soy germ concentrate of claim 7 wherein the isoflavone content is from about 2.6 to 2.9.
9. (original) The soy germ concentrate of claim 7 comprising at least 75% soy germ.

10. (original) A method of producing a soy germ concentrate comprising separating soy germ from a cracked soybean stream wherein the cracked soybean stream has a cracked size such that about 50% of the cracked particles are larger than 3.35 mm.
11. (original) The method of claim 10 further comprising cracking whole soybeans to produce said cracked soybean stream.
12. (original) The method of claim 10 further comprising dehulling the separated soy germ.
13. (original) The method of claim 10 wherein the cracked soybean stream has a moisture content of at least 8% by weight.
14. (original) The method of claim 13 wherein the moisture content is from about 9 to 11%.
15. (original) The method of claim 10 further comprising, after separating, further processing the remaining cracked soybean stream to produce soybean oil and soybean meal.
16. (original) An in-line production process for separating a cracked soybean stream wherein the stream contains soybean meats, germ, and hulls, the process comprising:
  - (a) separating a portion of the germ from the stream to produce a soy germ concentrate and a remaining stream; and
  - (b) after step (a), processing the remaining stream to form soybean oil and solvent laden white flakes.
17. (original) The production process of claim 16 wherein steps (a) and (b) are performed as part of a continuous process.

18. (original) The production process of claim 16 wherein step (b) comprises further cracking the remaining stream.
19. (original) The production process of claim 16 or 18 wherein step (b) comprises removing a portion of the hulls from the stream.
20. (original) The production process of claim 16 wherein step (b) comprises flaking.
21. (original) The production process of claim 16 wherein the cracked soybean stream has a moisture content of at least 8% by weight.
22. (original) The production process of claim 16 wherein the solvent laden white flakes are further processed into soy meal or white flakes.
23. (original) The production process of claim 22 wherein the further processing comprises desolventizing.
24. (original) The production process of claim 23 wherein the further processing further comprises toasting.
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